

LEMON COOKIES

By Kimberli Washington, Public Information Office



Ingredients:

- 1 cup butter, softened
- Zest of 1 lemon (substitute with 1 teaspoon pure lemon extract)
- ½ cup confectioners' sugar
- ¼ cup cornstarch
- 1 ½ cup all-purpose flour

Directions:

- Pre-heat oven to 375 degrees.
- Use a stand mixer to cream the butter. Slowly add in remaining ingredients until mixture sticks together.
- Roll dough until ¼ inch thick. Use a cookie cutter and transfer cut-outs to non-stick baking sheet.
- Bake about 15 minutes. Let cookies rest to room temperature and garnish with sparkling sugar (optional).
- Serve and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.